

Los Favoritos del Chef (Chef's Selection)

RISOTTO VEGETARIANO \$25.00

Our Way Vegetarian Risotto.
Extra Toasted Iberico Ham for \$5.00

HAMBURGUESA DESPAÑA \$18.00

10oz Ground Beef Hamburger, Lettuce, Tomato, Caramelized Onions, Melted Manchego Cheese, Served with a side of our Hand Cut Fries.

Jamon y Queso (Ham and Cheese)

(Served with Extra Virgin Olive Oil and Rustic Bread)

JAMON IBERICO DE BELLOTA - \$33.00 Cured Ham from the legendary 100% acorn fed, black footed pigs of Spain

JAMON IBERICO - \$26.00 Cured Ham from the famous black-footed Iberico pigs of Spain

JAMON SERRANO - \$15.00 Dry cured ham from white pigs of Spain

***All THREE JAMONES** - \$28.00 Sample All Three hams, Iberico de Bellota, Jamon Iberico, and Jamon Serrano

TABLA DE QUESOS - \$17.00 Chef's selection of Spanish cheeses paired with dry figs, Walnuts and Organic Honey.

CHARCUTERIE PLATTER - \$23.00 Charcuterie Assortments, and Iberico Meats Selection.

CHEESE AND MEAT PLATTER - \$25.00 Despana's Brand Charcuterie Meats, Serrano Ham, and a Chef's selection of 3 Cheeses.



Desserts- \$8.00

CHOCOLATE CON CHURROS - Traditional Spanish churros coated with cinnamon sugar and served with Valor sipping chocolate.

FLAN DE HUEVO - Creamy caramel custard served with strawberries.

TARTA DE SANTIAGO - Galician style almond cake served with handmade vanilla ice cream.

CREMA CATALANA - Creamy vanilla bean and cinnamon custard topped with caramelized sugar.

CHOCOLATE CAKE - Gluten-free decadent chocolate cake served with handmade vanilla ice cream.

FILLOAS - Crepes filled with Ice Cream and Traditional Spanish Zahor Chocolate.

TARTA DE QUESO - Homemade Philadelphia Cheesecake Topped with Blueberries

TARTA DE LA ABUELA "TATA" - Spain's Favorite Dessert- Homemade Chocolate Cake made with Maria Cookies and Custard.

Spanish Style Coffee and Tea

ESPRESSO SOLO \$2.50 **ESPRESSO DOBLE** \$3.00

CAFÉ BOMBON (espresso with condensed milk)
\$3.00

CORTADO (espresso with milk) \$3.00

CORTADO DOBLE \$3.50

CAFÉ CON LECHE (latte) \$4.25

CAPPUCHINO \$4.25

REGULAR COFFEE \$2.50

CHAI TEA LATTE \$3.50

HOT TEA \$2.25

Sangria - \$14

Large pitcher of non-alcoholic, house blended sodas, fruit juices, and sliced fresh fruits. Purchase one of our **Despana red or white wine** ½ bottles or **Bring Your Own wine** to mix into your pitcher and stir

**DRY MIX ALSO AVAILABLE TO GO,
BRING THE PARTY HOME WITH YOU!**
Children's Menu Available upon Request.



TAKE OUT MENU
609-921-2992

DESPANAPRINCETON.COM

FACEBOOK
INSTAGRAM
despanaprincedon

Tapas

PULPO A LA PARRILLA- \$20.00 Grilled Imported Spanish Octopus with EVO and Mashed Potatoes.
PULPO A LA GALLEGA - \$19.00 Galician style Octopus with EVO, Paprika & Coarse Sea Salt.
GAMBAS AL AJILLO - \$15.00 Sautéed Garlic Shrimp, Garnished with Guindilla Peppers.
CALAMARES FRITOS / A LA PARRILLA - \$14.00 Fried/Grilled Baby Squid served with Aioli.
TARTAR DE SALMON - \$18.00 Salmon Tartar, Spanish Guacamole and Caper Berry Sauce.
TARTAR DE TUNA- \$20.00 Tuna Tartar, Sherry Vinegar, Onion, Pepper, Tomato, Avocado.
MEJILLONES DESPAÑA - \$14.00 Fresh Mussels in White Wine, Garlic, Fennel, Tomato and Onion.
PAN CON TOMATE - \$7.00 Rustic Bread with Tomato-Garlic Spread.*add Serrano Ham for \$3.00
CROQUETAS DE JAMON SERRANO - \$12.00 Serrano Ham Croquettes and Creamy Béchamel.
CHORIZO A LA PARRILLA - \$11.00 Grilled Traditional Spanish Chorizo.
PINCHO MORUNO- \$10.00 Marinated Pork or Chicken Skewer with Spanish Style Potatoes.
DATILES CON BACON - \$9.00 Fried Bacon Wrapped Dates.
ALBONDIGAS - \$15.00 Iberico Meatballs Topped with Hand Cut Skinny Fries. (mom's recipe!)
TORTILLA DE PATATAS AL MOMENTO- \$10.00 Potato, onion, and egg omelet made to order.
PIMIENTOS DE PADRON - \$10.00 Blistered Shishito peppers with coarse salt.
PATATAS AL AIOLI – \$10.00 Fried Potatoes with Aioli Sauce. (Como en Salamanca!!)
PATATAS BRAVAS - \$10.00 Fried potatoes with spicy Pimento Aioli Sauce.
COLES DE BRUSELAS- \$12.00 Brussel Sprouts Topped with Toasted Garlic and Shavings of our famous Iberico Ham.
BERENJENAS AL ESTILO DEL CHEF - \$15.00 Grilled Eggplants with Manchego Cheese and Tomato Sauce.
PARRILLADA DE VERDURAS- \$14.00 Grilled Vegetables, Zucchini, Yellow Squash, Eggplant, Asparagus, Carrots, Green Onions, & Tomato.
SALTEADO DE VERDURAS- \$15.00 Sautéed Vegetables, Asparagus, Yellow Squash, Yellow Zucchini, Bell Peppers and Onion with Organic Honey and Almond Shaves.

Paellas (Rice Dishes)

\$36.00 Small (serves 2) / \$52.00 large (serves 3)
PAELLA MIXTA
(Chorizo, Chicken Breast, Sea Bass, and Shrimp)
PAELLA NEGRA
(Calamari, Sea Bass, Shrimp, and Mussels in Black Squid Ink Rice)
PAELLA DESPAÑA
(Hot Chorizo, Iberico Pork Loin, Chicken and Mushrooms)
PAELLA DE VERDURAS
(Organic Asparagus, Broccoli, Carrot, Pepper, Yellow Squash, and Zucchini)
PAELLA MARINERA
*\$38.00 small \$54.00 Large
(Calamari, Clams, Mussels, Baby Scallops, Shrimp and Sea Bass)

Sopas / Soups

GAZPACHO - \$10.00
Traditional Spanish Chilled Soup.
SOPA DE MARISCOS - \$12.00
Seafood Soup with Shrimp, Clams, Mussels, Calamari and a Hint of Lemon and Paprika.
SOPA DEL DIA (POLLO, VERDURAS, PESCADO) - \$9.00 Traditional Spanish Soup of the Day.

Ensaladas / Salads*

*add shrimp or chicken to any salad for \$4.00
PARADISO- \$18.00 Tomato, Mango, Avocado, and Shrimp-Drizzled with Mango Sauce and Chef's Salsa Rosa.
COLORES - \$13.00 Beets, Tomatoes, Guacamole, Black Olives, Onions with Sherry Vinaigrette.
TROPICAL-\$12.00 Romaine Lettuce, Tomato, Avocado, Corn, Pineapple, Mango, and Chef's Salsa Rosa.
AGUACATE-\$12.00 Romaine lettuce, Avocados, Plum Tomatoes, Onions with Sherry Vinaigrette
CITRICOS-\$12.00 Mango, Orange, Onions and Grapefruit with Shrimp and a Mustard Citrus Vinaigrette.
DESPAÑA-\$12.00 Romaine Lettuce, Tomato, Asparagus, Manchego Cheese, Serrano Ham, and Olives with Sherry Vinaigrette.

Nuestras Pescados (Fish)*

*Served with your choice of one of the following Sides: Mashed or Boiled Potatoes, French Fries, Vegetables, Rice or Chef's Salad.

PEZ ESPADA - \$30.00
Sword Fish Drizzled with a Parsley-Garlic Sauce.
LUBINA - \$30.00
Oven Baked Bronzini with Sautéed Garlic.
PARGO ROJO - \$30.00
Oven Baked Red Snapper Fillet
MERO - \$35.00
Oven Baked Grouper Fish Fillet.
SALMON A LA PARRILLA - \$25
Grilled Wild Atlantic Salmon Fillet.
SEA BASS - \$36.00
Slow Cooked Sea Bass Fillet.

Nuestras Carnes (Meat)*

*Served with your choice of one of the following Sides: Mashed or Boiled Potatoes, French Fries, Vegetables, Rice or Chef's Salad.

CHULETON DE TERNERA - \$34.00
Bone-In Black Angus Rib Eye Steak.
FILET MIGNON - \$30.00
Tenderloin Steak Grilled to Perfection.
CHULETILLAS DE CORDERO - \$25.00
Sear New Zealand Lamb Chops.
POLLO ASADO - \$17.00
Organic Oven roasted Chicken.
RABO DE TORO - \$25.00
Oxtail cooked in Rioja red wine. Our chef's specialty.
CORDERO AL HORNO - \$27.00
Baked Rack of Lamb.
LOMO DE CERDO AL ROMERO - \$18.00
11oz of Baked Pork Loin with Rosemary.
SOLOMILLO DE CERDO \$20
Pork Fillet, Cooked in a Cream of Mushroom or Blue Cheese (Valdeon Cheese from Spain).